



# Single Estate Chardonnay 2024

## Tasting Note

This Marlborough, vegan friendly Chardonnay shows wonderful complexity, fresh aromas & flavours of nougat, peach & citrus, with hints of hazelnut and creme brulee with a long, focused finish.

## Harvest

For the 2023/4 growing season, we saw the change to an El Nino-driven weather system, resulting in dryness to the East of New Zealand. On March 14th, 2024, drought conditions were declared in Marlborough. Fortunately, the winter of 2023 was very wet, the second wettest on record, which was ideal for replenishing the soil and aquifers ahead of the new growing season. However, intermittent frosts in late October during the crucial flowering period led to a lower crop size for 2024. The lower yield, combined with near-perfect autumn weather during harvest, produced fruit with exceptional concentration and purity.

## Winemaking

Fruit from selected vineyard sites was gently pressed, and the juice fermented in a combination of French barrels, German oak fuders, and stainless-steel tanks. Following primary fermentation, a portion of batches underwent secondary malolactic fermentation to bring balance and enhance the mouthfeel of the final blend. The parcels were then blended and aged further in tank on light lees for six months to add greater complexity before bottling. This wine is accredited vegan friendly.

## Technical Specs

|                         |                                        |
|-------------------------|----------------------------------------|
| <b>Winemaker</b>        | Andrew Hawker                          |
| <b>Alcohol content:</b> | 13.95%                                 |
| <b>TA:</b>              | 6.4 g/L                                |
| <b>pH:</b>              | 3.39                                   |
| <b>Residual sugar:</b>  | 2.23 g/L                               |
| <b>Region:</b>          | Marlborough                            |
| <b>Dietary info:</b>    | Suitable for gluten free & vegan diets |

## Food Match

This Chardonnay comes into its own served alongside creamy vegan mushroom risotto.

